



<https://shorturl.at/oiY0A>

Baker

What I like
make bread that brings me
joy and satisfies the
customers



Tasks and working conditions

A baker's job consists of:

- Source raw materials (locally) and process them
- Prepare bread dough: kneading, fermenting, shaping dough pieces
- Bake the bread
- Make pastries
- Manage inventory and accounting

Required qualities

To practice this profession:

- You need to have good physical condition.
- You must be enduring, organized, and attentive.
- You need to be creative.

Training

In France

- **CAP (Certificate of Professional Aptitude)** in baking, completed in 2 years after 9th grade, at an Apprenticeship Training Center or vocational high school.
- **Professional Baccalaureate in baking**, completed in 3 years after 9th grade or in 2 years after obtaining the CAP.

Internship locations

Au Pétrin du Matin

6 Rue des Écoles, 22150 Ploeuc-L'Hermitage, France